

An aerial photograph of the Sanctuary Golf Resort. The image shows a lush green golf course with several sand traps and water hazards. In the background, there is a coastal town with buildings and a large body of water, likely the ocean, under a clear blue sky.

SANCTUARY
GOLF RESORT



MEETINGS & FUNCTIONS KIT

Enquire:

08 9725 2777

Functions@sanctuaryresort.com.au

MERCURE HOTEL

SEAMLESS CONFERENCES WITH GOLF COURSE VIEWS

MEETINGS & EVENTS

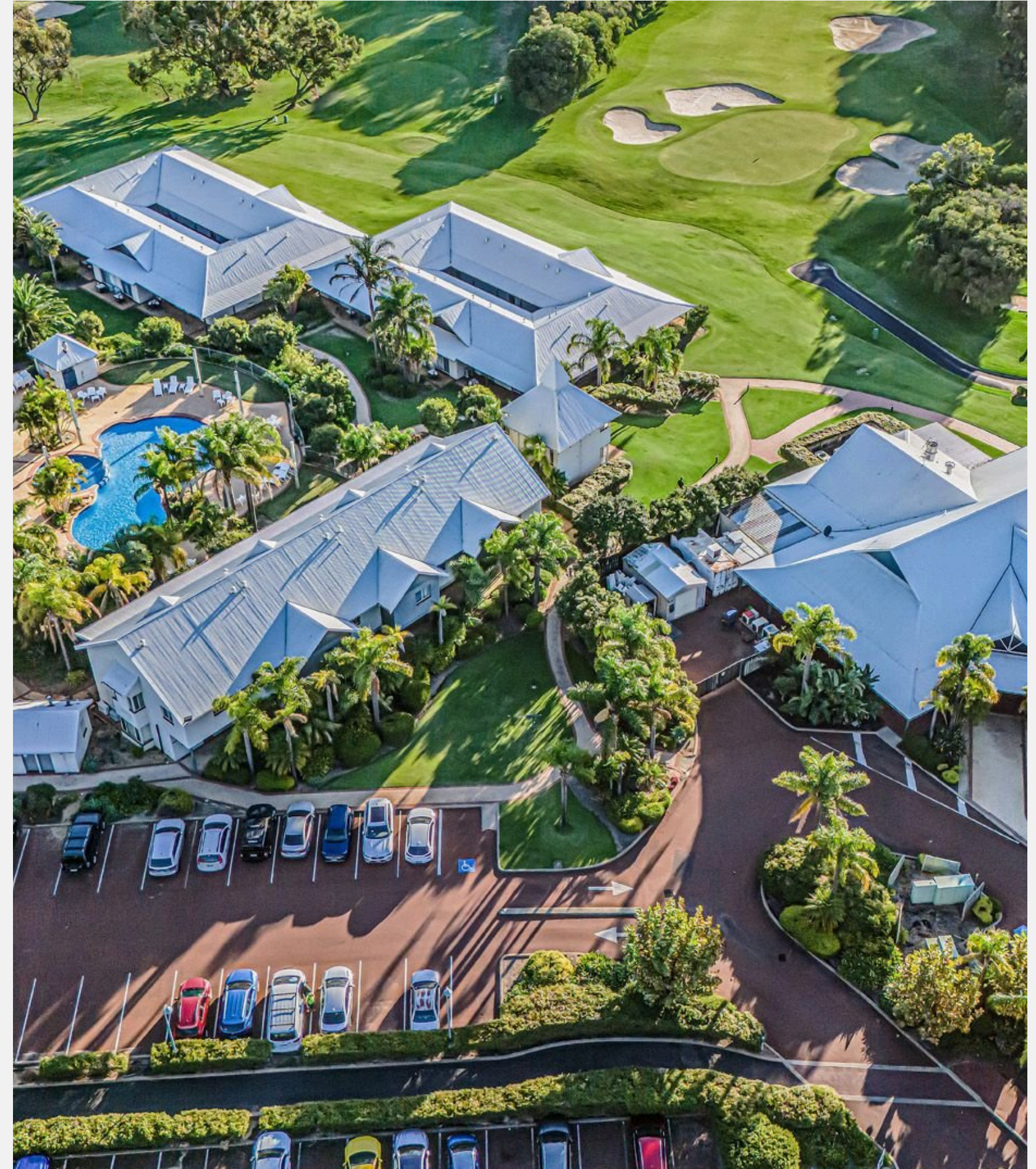
Set within the stunning surrounds of a pristine golf course, the Sanctuary Golf Resort offers a refined and peaceful setting for corporate meetings and events, with sweeping views across manicured fairways and natural landscapes.

Our versatile event spaces cater from boardroom meetings to larger corporate functions, supported by modern audio-visual facilities and flexible catering options.

ON SITE FACILITIES

- 18-Hole Golf Course
- Driving Range
- Four Function Spaces
- Accommodation / Pool & Spa
- Tennis Court
- Bar & Restaraunt
- Alfresco Garden

Our dedicated events team is on hand to manage every detail, allowing you to combine productive meetings with the relaxed atmosphere of a premium golf resort.





DELEGATE PACKAGES

HALF DAY PACKAGE

\$70pp | MIN 20 PEOPLE

INCLUSIONS

- Complimentary room hire (either 7am – 12pm or 12pm – 5pm)
- Morning Tea or Afternoon Tea (2 items)
- Lunch
- Continuous Tea and Coffee
- Filtered water and Mints
- Standard AV inclusion
- Whiteboard

FULL DAY PACKAGE

\$75pp | MIN 20 PEOPLE

INCLUSIONS

- Complimentary room hire 8am - 5pm
- Morning Tea (2 items)
- Afternoon Tea (2 items)
- Lunch
- Continuous Tea and Coffee
- Filtered water and mints
- Standard AV inclusion
- Whiteboard



ACCOMMODATION

The Mercure Sanctuary Golf Resort is a 4-Star Private Apartment, located 10 minutes from Bunbury's CBD. The resort offers 24 apartment-style rooms, accommodating up to 56 guests. A variety of room types are available to suit your needs, ensuring comfort and flexibility for every stay.

GUEST FACILITIES

Free WIFI
Tennis court
Guest laundry
Complimentary onsite outdoor parking
Outdoor pool and heated spa
Restaurant and bar onsite
Championship 18-Hole Golf Course
Floodlit Driving Range

ROOM FACILITIES

Golf course or pool views
Balcony or garden terrace
Complimentary toiletries
Work desk
Flatscreen TV
Air-conditioning & heating
Kitchenette with mini fridge
Complimentary tea and coffee

DISCOUNT RATES APPLY WHEN BOOKING A FUNCTION

Studio Suite – 1 King Bed	Sleeps 2
One-Bed Apartment – 1 King Bed, 1 Sofa Bed	Sleeps 3
Tower Apartment – 1 King Bed, 1 Sofa Bed	Sleeps 3
Two-Bed Apartment – 2 King Beds, 1 Sofa Bed	Sleeps 5
Two-Bed Apartment with Spa – 2 King Beds, 1 Sofa Bed	Sleeps 5



CORPORATE GOLF PACKAGES

RELAX AND UNWIND WITH YOUR TEAM

9 HOLES PACKAGE

\$130PP

- Shared Golf Cart
- Birdie BBQ Buffet
- 6pk of T/A Beer (Per Cart)

18 HOLES PACKAGE

\$160PP

- Shared Golf Cart
- Birdie BBQ Buffet
- 6pk of T/A Beer (Per Cart)

FUNCTION DETAILS:

Birdie BBQ Buffet

Minimum 30 People

Monday - Friday only promotion

Golf - subject to availability

OPTIONAL EXTRAS:

Add Dessert for \$5.00pp

Takeaway Continental Rolls or Sandwiches

Takeaway Buggy Snacks

Club Hire

Drinks Cart

We'd be happy to create a package tailored to your group's needs and budget. We accommodate up to 144 players with 32 motorised carts.

MEETING & FUNCTION ROOMS



BOARDROOM

Conveniently located adjacent to the main reception, the Boardroom is a private and intimate meeting space overlooking the resort gardens. Ideal for board meetings, interviews, and small workshops, it offers a professional setting with a peaceful outlook.

VENUE HIRE

FROM \$165.00*

Free Wifi

Iced Water & Mints Air-
Conditioning & Heating

CAPACITY | 10 seated

DIMENSIONS | Area: 23.8 sqm (L)
6.8m x (W) 3.5m

EXTRA COSTS

65" Smart TV - \$80

Data Projector & Screen - \$100

Whiteboard with Markers - \$30

**The above room hire rates are for room hire only with no catering.



PELICAN ROOM

Located off the main reception foyer, this space features an open garden terrace with 180-degree views of the golf course and native bushland. Filled with natural light and a quiet outlook, it's ideal for meetings, workshops, networking events, and corporate functions.

VENUE HIRE

FROM \$250.00*
Free Wifi
Iced Water & Mints
Air-Conditioning & Heating

EXTRA COSTS

65" Smart TV - \$80
Data Projector & Screen - \$100
Whiteboard with Markers - \$30
Lectern - \$50
Microphone & Speakers - \$80

CAPACITY

Theatre	40
Cocktail	40
Banquet	40
Classroom	27
Cabaret	20
U-Shape	18
Boardroom	18

DIMENSIONS | Area: 70 sqm (L) 7.8m x (W) 8.9m



BUNKER ROOM

Located just off the main reception foyer, this versatile function space opens onto a garden terrace with sweeping 180-degree views across the golf course and surrounding bushland. Perfect for meetings, workshops, conferences, and corporate events, it provides a relaxed yet professional setting for any occasion.

VENUE HIRE

FROM \$480.00*

Free Wifi

Iced Water & Mints

Air-Conditioning & Heating

CAPACITY

Theatre	140
Cocktail	70
Banquet	80
Classroom	54
Cabaret	50
U-Shape	42
Boardroom	39
	50

DIMENSIONS | Area: 140 sqm(L) 15.0m x (W) 17m

EXTRA COSTS

Data Projector & Screen - \$100

Whiteboard with Markers - \$30

Lectern - \$50

Microphone & Speakers - \$80

**Please enquire for additional equipment.



RANGE ROOM

Our largest function space is filled with warm natural light and boasts sweeping 180-degree views over the lake and driving range. Floor-to-ceiling windows open onto a spacious outdoor terrace, creating a bright and inviting setting for conferences, gala dinners, weddings, and large corporate events.

1 ROOM

VENUE HIRE

FROM \$350.00*

CAPACITY

Theatre	140
Cocktail	100
Banquet	60
Classroom	45
Cabaret	40
U-Shape	42
Boardroom	31
	30

DIMENSIONS

Area: 109 sqm
(L) 7.8m x (W) 13.6m

EXTRA COST

- Projector & Screen - \$100
- 65" Smart TV - \$80
- Lectern - \$50
- Whiteboard - \$30
- Microphone & Speakers - \$80

2 ROOMS

VENUE HIRE

FROM \$580.00*

CAPACITY

Theatre	180
Cocktail	140
Banquet	100
Classroom	70
Cabaret	80
U-Shape	62
Boardroom	49
	48

DIMENSIONS

Area: 212 sqm
(L) 15.6m x (W) 13.6m



FUNCTION CENTRE

Generously appointed and spacious, the Function Centre is our largest indoor event space. Filled with natural light and featuring floor-to-ceiling windows that open onto a private outdoor terrace with sweeping golf course views, this versatile venue is ideal for conferences, gala dinners, presentations, exhibitions, and a wide range of corporate and social events.

VENUE HIRE

FROM \$750.00*

CAPACITY

Theatre	200
Cocktail	300
Banquet	180
Classroom	50
Dinner Dance	100
Cabaret	120

DIMENSIONS | Area: 248sqm (L) 23.4m x (W) 8.9m & 13.6m

EXTRA COST

Data Projector & Screen - \$100

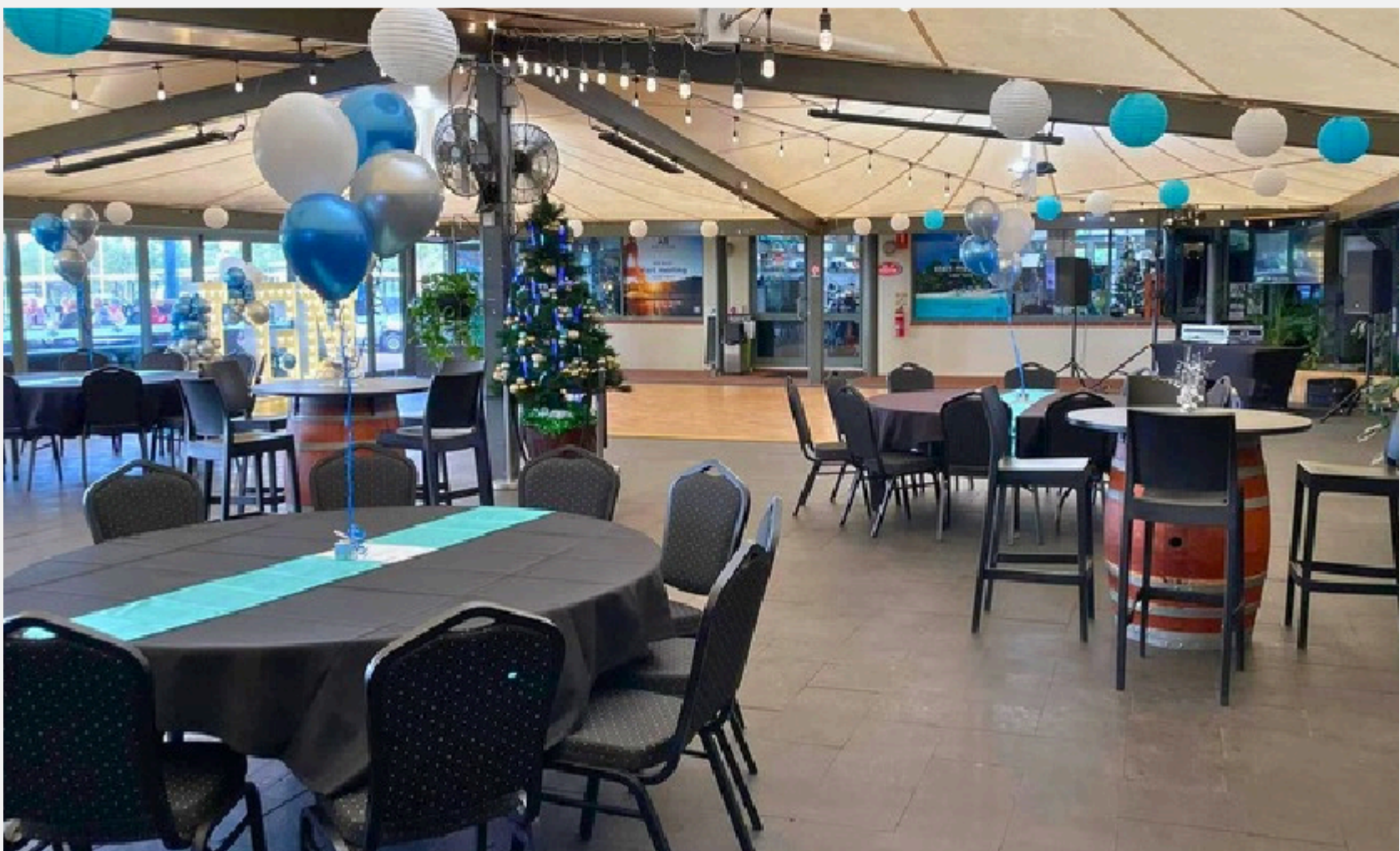
65" Smart TV - \$80

Lectern - \$50

Whiteboard & Markers - \$30

Microphone & Speakers - \$80

**Please enquire for additional equipment.



GRAND MARQUEE

The Marquee is a permanent marquee-style venue offering a versatile indoor-outdoor event space. Conveniently located beside the main bar, the fully enclosed venue features glass bi-fold doors that open onto sweeping views of the golf course and surrounding bushland. Perfect for cocktail parties, networking events, celebrations, and relaxed social gatherings, it provides a stylish setting for any occasion.

HALF SPACE
VENUE HIRE

FROM \$380.00*

CAPACITY

Cocktail	150
Banquet	60
Cabaret	48

FULL SPACE
VENUE HIRE

FROM \$760.00*

CAPACITY

Theatre	300
Cocktail	400
Banquet	280
Dinner Dance	180
Cabaret	126

FEATURES

- Complimentary use of 4x Smart TVs
 - Installed cool mist fans
 - Built-in heaters
 - Ambient strobe fairy lighting
- Direct access to the bar for convenient service

DIMENSIONS | Area: 262 sqm
(L) 19m x (W) 13.8m

**Please enquire for additional equipment.

CATERING MENUS

PLEASE NOTE: ALL CATERING PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE..



HOT PLATED BREAKFAST

INCLUDES TEA AND COFFEE STATION + JUICE STATION

\$30pp

EGGS BENEDICT

Baby spinach, bacon, poached eggs, English muffin, hollandaise (V)

AVOCADO BRUSHETTA

Smashed avocado, hazelnut dukkah, poached eggs, balsamic glaze, sourdough ciabatta (V, GFO)

BACON & EGGS

Bacon, eggs your way, sourdough ciabatta (GFO)

SHAKSHUKA

Mediterranean braised beans, poached eggs, goats cheese, avocado, sourdough ciabatta (V, GFO)

CHORIZO BURGER

Scrambled egg, Spanish chorizo, cheddar, Japanese mayonnaise, sriracha, brioche bun, chips (GFO)

**Please note: catering prices and menu are subject to change.

BREAKFAST BUFFET

INCLUDES TEA & COFFEE + JUICE STATION

MINIMUM 30 PEOPLE

\$35pp

COLD SELECTION

Danish Pastries
Freshly Baked Muffins
Freshly Baked Croissants
Seasonal Fresh Fruit
Passionfruit, Strawberry, Vanilla Honey Yoghurt
Bread Selection
(multi-grain, white, wholemeal, gluten free)
Selection of Toasts & Cereals

HOT SELECTION

Streaky Bacon
Beef Chipolata
Scrambled Eggs
Poached Eggs
Baked Beans
Pancake Station with Maple Syrup
Mushroom Confit
Roast Tomatoes
Hash Browns



MORNING & AFTERNOON TEA

SAVOURY OPTIONS

	COST
• Mini Beef Meat Pies (2 pp)	\$6.00
• Mini Sausage Rolls (3 pp)	\$8.00
• Freshly Baked Savoury Muffins	\$6.50
• Chicken or Ham Salad Sandwiches	\$8.00
• Mini Quiches (2 pp)	\$6.00
• Ham, Cheese & Tomato Crossaints	\$12.00

SWEET OPTIONS

• Oatmeal Raisin Cookies	\$5.00
• New York Style Choc Chip Cookies	\$5.00
• Carrot Cake Slice with Cream Cheese Frosting	\$5.00
• Homemade Scones with Jam & Chantilly Cream	\$8.00
• Freshly Baked Sweet Muffins (GFO)	\$6.50
• Fresh Seasonal Fruit Plates	\$9.00
• Chocolate or Almond Crossaints	\$10.00

BEVERAGES

Barista Coffee available

Tea & Coffee Station

- Half-day – \$6.50 pp.
- Continuous - \$9.00 pp.

Juice Jugs

Apple & Orange Juice Jug – \$12.00 each.

**Please note: catering prices and menu are subject to change.

MINIMUM OF 10 PER ITEM**

GRAZING LUNCH OPTIONS

LUNCH OPTION ONE

\$25.00 PER PERSON (Included in Both Delegate Packages)

INCLUDES:

- Assorted sandwiches and rolls
- Chef's salad
- Fresh Fruit platter
- Jugs of juice

LUNCH OPTION TWO

\$30.00 PER PERSON

INCLUDES:

- Assorted sandwiches, continental rolls and sushi
- Chef's selection of Hot Finger Foods
- Jugs of juice

LUNCH OPTION THREE

\$32.00 PER PERSON

INCLUDES:

- Three salads
- Roast chicken pieces
- Cold meat platter
- Assorted bread rolls
- Condiments
- Jugs of juice





MEAL LUNCH OPTIONS

OPTION 1: À LA CARTE LUNCH

Choose from our entire à la carte restaurant menu.
Pre-order option available on the day of your function.

OPTION 2: \$30 SET LUNCH (Included in Both Delegate Packages)

MAX 20 PEOPLE

Pre-order on the day of your function. One main meal per person, selected from the following:

CHICKEN PARMIGIANA

Parmesan Crumbed Chicken Breast, Napolitana Sauce, Ham, Mozzarella, Garden Salad and Chips

FISH & CHIPS

Beer Battered Fish Fillet, Garden Salad, Chips and Tartare (DF)

SANCTUARY BURGER

100% Beef Patty, Bacon, Cheddar Cheese, Tomato, Pickles, Cos Lettuce, Burger Sauce served with Chips (GFO)

CHICKEN CAESAR SALAD

Grilled chicken, cos, garlic croutons, parmesan with caesar dressing

SZECHUAN SQUID

Crispy Szechuan Pepper, Lemon and Togarashi Aioli served with Chips and Salad (DF)

CHICKEN SCHNITZEL

Parmesan crumbed chicken breast, garden salad, chips & gravy

NASI GORENG

Fried egg, spiced fried rice, broccolini, kailian, cucumber, tomato, sambal dressing (DF, GF, V) ADD Grilled Chicken



PLATTERS

HOT BITES

- Sweet Potato Croquettes (GF, V)
- Vegetarian Cocktail Spring Rolls (DF)
- Prawn Tempura with Togarashi Aioli (DF)
- Fish Tempura with Tartare
- Lemon Pepper Calamari with Togarashi Aioli
- Chicken Teriyaki Skewers (GF, DF)
- Buffalo Chicken Wingettes with Ranch Dressing
- Hoison Pork Belly Bao Buns
- Wagyu Beef Sliders
- Gourmet Sausage Rolls with Tomato Sauce
- Party Bites (Beef Pies, Curry Puffs, Quiches, Spicy Wings)
- Wedges Platter with Sour Cream and Sweet Chilli Sauce
- Chips Platter with Sauce

COLD BITES

- Fresh Sushi (GF) (Chicken, Smoked Salmon, Vegetarian)
- Smoked Salmon Gougeres
- Guacamole & Salsa Tostadas (GF, V)
- Assorted Cocktail Sandwiches
- Seasonal Fresh Fruit
- Continental Rolls (Proscuitto, Ham, Salami, Cheese, Salad)

SWEETS - PETIT FOURS

- Spanish Churro Bites with Chocolate Ganache
- Portuguese Tarts
- Lemon Curd Tarts
- Chocolate Mousse Cake (GF)
- Flourless Chocolate Cake Bites (GF)
- Strawberry Pavlova (GF)

COST	UNIT
------	------

\$95.00	20 pcs
\$110.00	90 pcs
\$100.00	20 pcs
\$95.00	20 pcs
\$100.00	40 pcs
\$100.00	20 pcs
\$120.00	20 pcs
\$110.00	20 pcs
\$110.00	15 pcs
\$72.00	24 pcs
\$130.00	40 pcs
\$60.00	each
\$55.00	each
\$100.00	32 pcs
\$110.00	20 pcs
\$95.00	18 pcs
\$75.00	32 pcs
\$90.00	each
\$15.00	each
\$100.00	20 pcs
\$100.00	20 pcs
\$110.00	20 pcs
\$100.00	20 pcs
\$100.00	20 pcs
\$110.00	20 pcs



SANCTUARY BUFFET

TO START

Freshly baked bread rolls

2X SALADS:

Garden Salad with Citrus Balsamic Vinaigrette (vg,df,gf)

Apple Coleslaw (gf,df,v)

2X SIDES:

Steamed Farmers Vegetables (vg,df,gf)

Rosemary Roast Potatoes (vg,df,gf)

CHOOSE 2 MAINS:

Tofu and Vegetable Curry (vg,df,gf)

Soy & Vinegar Braised Chicken with Cocktail Onions (gf,df)

Spicy Coconut Chicken (gf,df)

Spanish Lamb Stew (gf,df)

Asian Style Braised Brisket (gf,df)

Beef and Mushroom Stroganoff

Chicken Mushroom Alfredo Pasta

CHOOSE 2 DESSERTS:

Spanish Churro Bites with Chocolate Ganache

Portuguese Tarts

Lemon Curd Tarts

Chocolate Mousse Cake (GF)

Flourless Chocolate Cake Bites (GF)

Strawberry Pavlova (GF)

MONDAY - FRIDAY ONLY

MINIMUM OF 40 PEOPLE

\$60.00 PER PERSON



GRAND BUFFET

MINIMUM OF 40 PEOPLE**

Additional \$5.00pp may apply for swaps/changes.

OPTION 1

\$75pp

Dinner Rolls

Choice of: 1x Soup, 2x Salads, or 1x Soup & 1x Salad + 1x Side dish, 1x Pasta, 2x Mains, 1x Dessert

OPTION 2

\$85pp

Dinner Rolls

Choice of: 1x Soup, 2x Salads, or 1x Soup & 1x Salad + 2x Side dish, 1x Pasta, 2x Mains, 1x Carvery, 2x Desserts

OPTION 3

\$95pp

Dinner Rolls

Choice of: 1x Soup, 2x Salads, or 1x Soup & 1x Salad + 2x Side dish, 1x Pasta, 3x Mains, 1x Carvery, 3x Desserts

SOUPS:

- Chicken & Corn Chowder
- Creamy Mushroom (v)
- Cream of Fennel & Potato (v)
- Pumpkin and Carrot (vg)
- Sweet Potato Coconut (vg)

SALADS:

- Asian Noodle Salad with Cashews & Nahm Jhim Sauce (v,df,gf)
- Garden Salad with Citrus Balsamic Vinaigrette (vg,df,gf)
- Apple Coleslaw (gf,df,v)
- Cos, Apple & Feta Salad with Walnuts & Pomegranate Vinaigrette (v,gf)
- Mediterranean Chickpea Salad with Balsamic Vinaigrette (vg,df,gf)

SIDE DISH:

- Vegetable Chop Suey (gf,df,v)
- Steamed Farmers Vegetables (vg,df,gf)
- Vegetable Tian with Parmesan Crumb (v)
- Fragrant Steamed Jasmine Rice (vg,gf,)
- Jewelled Rice Pilaf with Nuts (gf,df,)
- Whipped Potatoes (v,gf)
- Rosemary Roast Potatoes (vg,df,gf)

PASTA:

- Four Cheese Macaroni & Cheese Orecchiette & Pumpkin with Walnut & Sage Brown Butter Pesto
- Spaghetti and Meatballs
- Vermicelli & Egg Noodle Stir-fry
- Chicken Mushroom Alfredo Penne

MAIN:

- Tofu and Vegetable Curry (vg,df,gf)
- Baked Barramundi with Fennel & Orange (gf,df)
- Singapore Chilli Prawns (gf)
- Seafood Cioppino (gf,df) (includes prawns, mussels, scallops, squid)
- Soy & Vinegar Braised Chicken with Cocktail Onions (gf,df)
- Spicy Coconut Chicken (gf,df)
- Roast Duck with Ginger & Scallion Sauce (gf,df)
- Crispy Roast Pork Belly with Cider Gravy (gf,df)
- Grilled Pork Belly with Soy-Ginger Mignonette
- Spanish Lamb Stew (gf,df)
- Asian Style Braised Brisket (gf,df)
- Beef and Mushroom Stroganoff

CARVERY:

- Seeded Mustard Crust Roast Beef with Gravy
- Morrocan Spiced Roast Lamb with Mint Jelly and Red Wine Jus
- Roast Pork with Crackling, Apple Sauce, Gravy
- Bourbon Glazed Leg Ham with Honey Mustard
- Slow Roasted Turkey with Cranberry Sauce and Gravy

DESSESRT:

- Spanish Churro Bites with Chocolate Ganache
- Portuguese Tarts
- Lemon Curd Tarts
- Chocolate Mousse Cake (GF)
- Flourless Chocolate Cake Bites (GF)
- Strawberry Pavlova (GF)

BBQ BUFFET

BIRDIE BBQ

\$60pp

Grilled Angus Beef Rump Steak (GF)
BBQ Boneless Chicken Maryland (GF)
Grilled Beef Sausages
Balsamic Onions
Brioche Hotdog Buns (GFO)
Buttered Corn on the Cob
Garden Salad with Balsamic Vinaigrette
Garlic & Rosemary Roast Potato Wedges
Assorted Condiments

EAGLE BBQ

\$70pp

Hickory BBQ Pork Ribs (GF)
Moroccan Beef Kebabs (GF)
Grilled Beef Sausages
Balsamic Onions
Brioche Hotdog Buns (GFO)
Spiced Corn on the Cob
Garden Salad with Balsamic Vinaigrette
Garlic & Rosemary Roast Potato Wedges
Assorted Condiments

ADD ON: DESSERT \$5.00PP

Spanish Churro Bites with Chocolate Ganache
Portuguese Tarts
Lemon Curd Tarts
Chocolate Mousse Cake (GF)
Flourless Chocolate Cake Bites (GF)
Strawberry Pavlova (GF)





SET MENU

OPTION FOR ALTERNATE DROP

MINIMUM OF 40 PEOPLE

NUMBERS BELOW 40 PAX INCUR A \$10 PER PERSON SURCHARGE.

2-COURSE

\$70pp

3-COURSE

\$90pp

BREAD DINNER ROLLS & BUTTER

ENTREE

CHOOSE ONE OR TWO ITEMS

Crispy Pork Belly with Asian Slaw and Nahm Jim Dressing (gf, df)

Sticky Prawns with Avocado Salsa Tian and Balsamic Glaze (gf,df)

Spicy Salmon Sushi Stack with Avocado and Togarashi (gf, df)

Pumpkin and Carrot Soup with Crisp Prosciutto and Sour Cream (gf)

MAIN

CHOOSE ONE OR TWO ITEMS

Char-grilled Angus Sirloin Steak with Broccolini, Whipped Potatoes and Red Wine Jus (gf)

Quince Glazed Pork Cutlet with Broccolini, Maple Roast Pumpkin and Dukkha (gf,df,n)

Pan-Seared Barramundi with Broccolini, Parsnip Puree and Saffron Hollandaise (gf)

Chicken Breast Supreme with Roast Vegetables, Pearl Couscous and Herb Garlic Sauce

White Wine Poached Salmon with Asparagus, Fondant Potatoes and Beurre Blanc

DESSERT

CHOOSE ONE OR TWO ITEMS

Orange Crème Brulée with Fresh Berries, Almond Praline and Macaron De Paris (gf,n)

Passionfruit and Peach Meringue Tart with Ginger Caramel Sauce

Vanilla Panna Cotta with Fresh Berries, Honeycomb and Lemon Curd (gf)

Grandeur Trio of Vanilla Crème Brûlée Lemon Meringue Pie and Flourless Chocolate Cake (*not available with alternate drop*)



GRAZING TABLE

\$45pp

MINIMUM OF 50 PEOPLE

- Italian Prosciutto
- Hungarian Salami
- Spanish Chorizo
- Virginia Ham
- Brie Cheese
- Aged Cheddar
- Blue Cheese
- Marinated Olives
- Marinated Artichokes
- Assorted Crackers
- Pretzels

Dried Fruits may include:

- Apricots
- Cranberries
- Sultanas

- Sourdough Bread
- Breadsticks
- Romesco Dip
- Avocado & Feta Dip
- Dukkah
- Balsamic Vinegar
- Extra Virgin Olive Oil

Fresh Fruits in season may include:

- Watermelon
- Rockmelon
- Honeydew
- Grapes
- Strawberries
- Oranges

Numbers below 50 pax are welcome - \$10/pp surcharge applies*